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many and Switzerland; it is distilled from cherries, and holds in combination the prussic acid derived from the kernels. Rum is produced in the West Indies from the uncrystallizable liquor, which remains after the manufacture of sugar; it has a very disagreeable and empyreumatic flavour, when new; and requires age before it can be used. Whiskey is the favourite spirit of Ireland and Scotland; it is distilled from malt in Ireland, but in Scotland from oats, or oats and malt combined. The whiskey generally preferred, is that which has no particular flavour; but there are many who esteem that which has the smell of smoke or peat.

All the above spirits are highly stimulant, and when taken medicinally either to relieve spasm in the stomach, to act as a carminative, to increase the action of the heart and arteries, and to restore the energy of the nervous system, as is sometimes indicated in low fevers and other diseases, they may be resorted to with good and beneficial results; but the practice of drinking them, either ardent or diluted, daily, and to the frightful excess which is too often witnessed in these countries, is most injurious to the constitution of the individual,—prejudicial to the well-being and good order of society, and cannot be too strongly reprobated. We have not space to point out the varied acts of moral delinquency arising from it, suffice it therefore to enumerate some few of the destructive consequences upon the mind and body, which we trust may have the effect of deterring those who have as yet avoided it, from commencing; and causing those who have habituated themselves to the baneful practice, to pause ere it is too late. One of the primary effects, is loss of appetite, and inability on the part of the stomach to digest the food which is received into it; the frame is so debilitated, as a consequence of past excitement, and want of its natural support, that it is again felt necessary to seek temporary relief, from a repetition of the stimulus; this being frequently repeated, lays the foundation of biliary derangement, and ultimately destroys the structure of the liver. Debility, emaciation, and dropsy succeed, and the constitution, once healthy and robust, and which might have endured for a long life, vigorous, by temperance, is broken down, and is only relieved by a lingering death. Many other effects might be enumerated, such as that state or disease, known by the name of *delirium tremens*, in which the nervous system is so completely upset, that the martyr to it can only exist under a state of intoxication. The countenance becomes cadaverous, the mind loses its powers, and every muscle (if mere fibre can be called muscle) is perpetually in a tremulous state, and the being becomes rather a subject of disgust than sympathy.—*Butler*.

DOMESTIC ECONOMY.

Cheap Beer.—Sir, I send you some receipts for cheap beer, to which, I hope, you will give general publicity. I observe, first, that West Indian molasses is the best for the purpose. It is a kind of treacle, which is sold as it comes from the West Indies, and is known by a gritty substance at the bottom of the cask, more or less like sand, which substance is, in truth, an imperfect sugar. Common treacle will do as well, if the quantity be a little increased, say one pound in six or seven; but the best article of all is the coarsest brown sugar you can get; it is better than the higher-priced for this purpose; and you may use one pound in six less of it than the West Indian molasses. It is, however, dearer upon the whole, though still much cheaper than malt. In making beer from unmalted barley, it is necessary to take good care not to use the water too hot, as, if it be, the barley will set, that is, become pasty, and not allow the water to drain off. Be very particular about this; a little oat chaff well mixed with the barley will go a great way to prevent this accident.

Raw Barley and Molasses.—The use of raw grain with molasses, for making beer, is a most valuable discovery for the middle classes. Put a peck of barley or oats into an oven after the bread is drawn, or into a frying-pan, and steam the moisture from them. Then gird or bruise the grain roughly (not fine), and pour on it 2½ gallons of water, so hot as to pain the finger smartly. Mash it well, and let it stand three hours. Then draw it off, and pour

on every two gallons nine of water rather hotter than the last; but not boiling (say not above 180°). Mash the liquor well, and let it stand two hours before you draw it off. Pour on afterwards 2 gallons of cold water; mash well, and draw off. You will have about 5 gallons. Mix 7 pounds of West Indian molasses in 5 gallons of water; mix it with the wort from the barley; then add 4 oz. of hops, and boil one hour and a half. When cooled to blood-heat, add a teacupful of yeast; cover it with a sack, and let it ferment eighteen hours. In fourteen days it will be good sound fine beer, quite equal in strength to London porter or good ale. The 9 gallons of beer will cost:—1 peck of barley, 1s. 3d.; 7 lbs. of molasses, 1s. 6d. to 2s.; 4 oz. of hops, 3d.: in all, 3s.; or, at most, 3s. 6d.

2. *Malt and Molasses.*—Pour 8 gallons of water at 175°, on a bushel of malt. Mash well; let it stand three hours; draw it off, and add 8 gallons more water at 196°. Mash, and let it stand two hours: add 8 gallons of cold water to the grain, and let it stand three hours and a half. Mix 28 pounds of West Indian molasses in 20 gallons of water, and boil the whole with 2 pounds of hops for two hours. When the liquor is cooled down to 85°, add half a pint of yeast; cover it with a sack, stir it well, and let it ferment twenty-four hours. In proper time you will have 36 gallons of good ale for—1 bushel of malt, 9s.; 28 lbs. of molasses, 6s. to 8s. 2 lbs. of hops, 2s.: in all 17s., or at most, 19s.

3. *West Indian Molasses only.*—Mix 14 pounds of West Indian molasses with 11 gallons of water; boil it for two hours with 6 ounces of hops. Let it become quite cool; add a teacupful of yeast, stir it up, and cover it over with a sack, to keep it warm. Let it ferment sixteen hours, put it into a cask, and keep it well filled up; bung it down in two days, and in seven days it will be fit to drink, and be stronger beer than London porter. This is the simplest of all; a washing copper and a tub, or even a large teakettle, only being requisite. Thus 9 gallons of beer can be made:—14 lbs. of molasses, 3s. or, at most, 4s.; 6 oz. of hops, 4½d.: in all, 3s. 4½d., or, at most, 4s. 4½d.

A small quantity of copperas, or vitriol of iron, about as much as will lie on the point of a small knife, is in general use, to give beer a head, and make it drink pleasant and lively. It is not necessary, but it is not unwholesome in any respect.—*Gardener's Magazine*.

HEROISM.

A corporal of the 17th Dragoons, named O'Lavery, serving under Lord Rawdon in South Carolina, during the American war, being appointed to escort an important despatch through a country possessed by the enemy, was a short time after their departure wounded in the side by a shot, which also laid his companion dead at his feet. Insensible to every thing but duty, he seized the despatch, and continued his route till he sunk from loss of blood. Unable to proceed farther, and yet anxious for his charge, to which he knew death would be no security against the enemy, he then

“Within his wound the fatal paper plac'd,
Which proved his death, nor by that death disgrac'd.
A smile, benignant, on his count'nance shone,
Pleas'd that his secret had remain'd unknown:
So was he found.”

A British patrol discovered him on the following day, before life was quite extinct; he pointed out to his comrade the dreadful depository he had chosen, and then satisfactorily breathed his last. The Earl of Moira has erected a monument to the hero in the church of his native parish.

THE WICKLOW GOLD MINES.

In Ireland, county of Wicklow, seven miles west of Arklow, about the year 1770, there was an old schoolmaster, who used frequently to entertain his neighbours with accounts of the richness of their valley in gold: and his practice was to go out in the night to search for the treasure. For this he was generally accounted insane. But in some years after, bits of gold were found in a